



## FERMENTATION

100% CLAY AMPHORA



## LAUGHING STOCK VINEYARDS

# AMPHORA SAUVIGNON BLANC 2024

### Wine Profile

Sauvignon Blanc is interesting in that it buds late and ripens early. This makes it diverse in its growing locations and styles.

### Tasting Notes

Our inaugural release of Amphora Sauvignon Blanc was fermented in 4 of our Amphora clay pots. The result is a delicious wine filled with lemongrass, basil and lime zest aromas. The palate is fresh and citrus driven and will be perfect with a sweet & spicy Pad Thai. Drink from 2025-2029.

### Winemaking Notes

With the harsh winter of 2024 reeking havoc on vineyards, we had a small amount of Sauvignon Blanc

to work with and decided to try an Amphora fermentation.

### Vintage Notes

The Okanagan's 2024 freeze event was an unprecedented shake-up—one that tested even the most diversified portfolios. While our vineyards weather the storm and we continue to invest in the future, we remain committed to crafting wines that meet the high standards of our shareholders.

This year, we are producing a select few wines from our BC harvest, supported by our carefully managed inventory. Behind the scenes, our team has also explored thoughtful ways to adapt our sourcing for the

### Harvest Date

September 4, 2024

### Fermentation

100% Clay Amphora

### Cases Produced

55

### Price

\$35.00

### pH

3.49

### Acidity

5.8 g/L

### R.S.

0.24 g/L

### Alcohol

13.2%

**INSIDER TIP:** The name "Sauvignon Blanc" comes from the French words Sauvage (wild) and blanc (white). The sauvignon blanc grape was first mentioned in literature in 1477 and was widely planted in the Bordeaux region by the 1600s.

future—strategically and selectively—ensuring we maintain the standards and style you've come to expect. We will be introducing one limited-edition release featuring fruit sourced from the Pacific Northwest—an opportunity to showcase the strength of diversification in winemaking. Working closely with a trusted network of esteemed vineyards in Washington state, our winemaking team has meticulously overseen every step—from vineyard selection to fermentation—to uphold the precision, structure, and quality that define Laughing Stock Vineyards. More information on that will be released later this year.

### Vineyard

Sourced from Bullpine Vineyard in Oliver.



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